



# INDIAN GOURMET

home style

## DESSERT MENU

### CINAMMON BRULEE

6.50

A classic brulee with honey and cinnamon note.

### SAFFRON PINEAPPLE

6.50

Fresh pineapple in Saffron marinade. Grilled and served with coconut ice-cream

### GAJAR KA HALWA

5.50

Carrot and reduced milk pudding with Pistachio kulfi topping.

### GULAB JAMUN

5.50

Cheese, semolina and milk dumplings, soaked in saffron sugar syrup. Served with Vanilla ice-cream.

### RASMALAI

5.50

Curd cheese dumplings and grapes served on a bed of flavoured reduced milk.

### SORBET

4.50

Raspberry / Mango

### KULFI

4.50

Milk based Indian Ice-Cream. Pistachio / Almond (Malai)

### ICE-CREAM

3.50

Vanilla / Chocolate

### TEA & COFFEE

#### REGULAR TEA

2.50

#### MASALA TEA

2.90

Aromatic traditional Indian tea.

#### PEPPERMINT TEA

2.90

#### GINGER & LEMON TEA

2.90

#### COFFEE

2.50

#### EXPRESSO

2.50

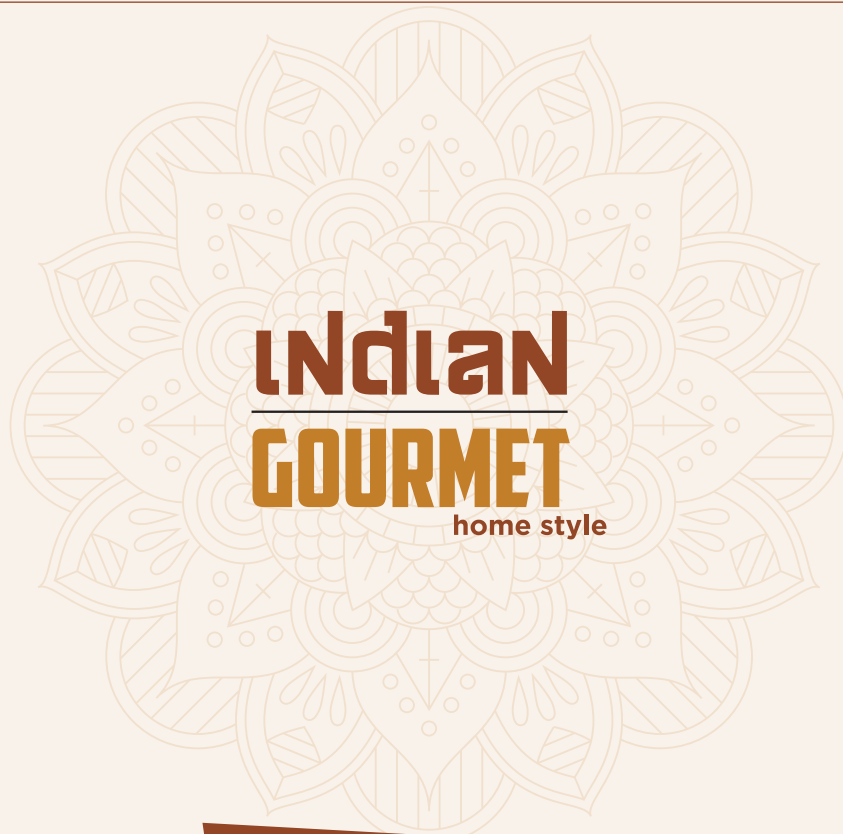
#### LATTE

3.50

#### LIQUEUR COFFEE

6.50





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KNOW YOUR  
FEEDBACK**

We strive to improve your experience on every visit, hence we would love to know your feedback.

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